

andrew James

1.5L Ice Cream Maker



Please read the manual fully before using the appliance and keep the manual safe for future reference.

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General safety Instructions

When using any electrical appliance, basic safety precautions should always be followed including:

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years old.
- Always ensure the voltage on the rating label corresponds to the voltage in your home.
- Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by a qualified electrician or a service repair centre. If in doubt please contact our customer service team.
- The appliance is intended for domestic use only. Industrial or commercial use will void the warranty. The supplier cannot be held responsible for injury or damage if the appliance has been used for anything other than its intended use.
- Incorrect operation and use can damage the appliance and cause injury to the user.
- Do not use the appliance if it has been dropped or damaged in any way. If the unit has been damaged take the unit for examination and or repair by an authorised service agent.
- Do not immerse or expose the motor assembly, plug or the power cord in water or any other liquid for any reason.
- If the supply cord is damaged, it must be replaced by the manufacturer or by someone who is suitably qualified to avoid a potential hazard.
- Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled or tripped over accidentally.
- Do not allow the cord to touch hot surfaces and do not place the cord near hot gas, electric burners or in a heated oven.
- Use of an extension cord with this appliance is not recommended. However if it is necessary to use an extension cord, ensure that the extension cord is equal to or greater than the power consumption of the appliance to avoid overheating of the appliance and extension cord. Do not use any other appliance on the extension cord. Do not place the extension cord in a position where it can be pulled on by children or animals or be tripped over.
- Always operate the appliance on a smooth, even and stable surface. Do not

place the unit on a hot surface.

- Always remove the plug of the appliance safely. Do not pull on the appliances cord to remove the appliance plug from the electrical socket.
- Never handle or operate the appliance with wet hands.

Appliance specific safety instructions

- Always make sure all parts of the appliance are thoroughly cleaned before making ice cream or sorbet.
- Never freeze ice cream that has been fully or partially defrosted.
- Any ice cream that contains raw ingredients should be consumed within one week. Ice cream tastes best when fresh.
- Ice cream or sorbet that contains raw or partially cooked eggs should not be given to young children, pregnant women, the elderly or people who are generally unwell.
- To prevent freezer burn, always ensure that hands are protected when handling the inner bowl especially when it is first removed from the freezer.
- If the freezer solution appears to be leaking from the inner bowl, discontinue use. The freezing solution is non toxic.

Service and customer care

- If the cord is damaged it must, for safety reasons be replaced by a qualified electrician or service centre.
- If you need help using your ice cream maker or need it serviced and repaired please contact our customer service team.

Before first time use

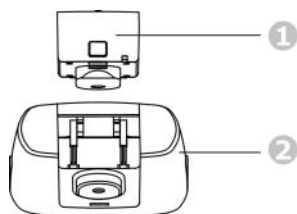
1. Remove all packaging from the appliance.
2. Wash all the parts, please refer to the section on “cleaning”.
3. Eight hours in advance, place the inner bowl into a freezer.
4. Prepare the ice cream or sorbet mix (see recipes) and allow the mix to cool in the refrigerator.

How to use your appliance

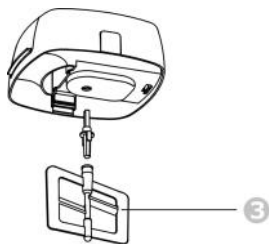
List of components

1. Power unit
2. Lid
3. Paddle
4. Inner bowl
5. Outer bowl
6. Power button
7. Reset button

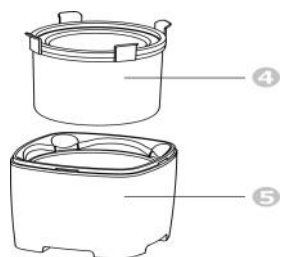
1. Fit the power unit into the lid, it should click into place.



2. Fit the paddle into the power unit.



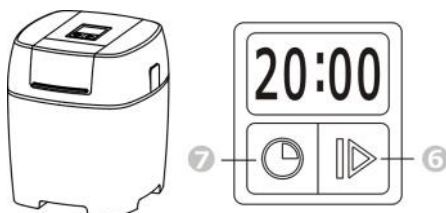
3. Take the inner bowl from the freezer and put it into the outer bowl.



4. Lower the assembled lid/power unit/ paddle into the bowl, it will then click into place.



5. Insert the plug into the outlet, a beep will signal the appliance is assembled correctly. The running time “20:00” will be displayed on the LCD display.



6. Each time the reset button is pressed one minute will be added to the running time. This is signalled with a “beep”. You can choose the running time from 20-40 minutes.
7. Each time the power button is pressed, the machine is changed with a “beep” in the sequence.
8. Press the power button after the running time is set. The machine will now turn on, the remaining time is indicated on the LCD and counts down at once.
9. Before adding the mixture you can stop the machine and reset the running time.
10. Pour the ice cream or sorbet mix down the chute into the inner bowl. When pouring mixture into the bowl, always stop at least 5cm (2 inches) from the top as the mixture will increase in volume during the freezing process.
11. Allow the mixture to churn until frozen or the desired consistency has been reached. This can take 15-30 minutes, but most recipes will be ready in less time.

12. When the time has elapsed, the machine will stop automatically, unplug the machine and remove the power unit/lid. The ice cream is now ready to serve.

Important information

- Do not stop and start the machine during the freezing process as the mixture may freeze when it comes into contact with the bowl and prevent the paddle from moving.
- To avoid overheating the motor, the direction of rotation will change if the mixture becomes too thick. If the rotation of the paddle continues to change direction, stop the machine when the mixture is ready.
- In the unlikely event of the motor overheating, a safety cut out will operate causing the motor to stop. If this happens, unplug the machine and allow the power unit to cool down.
- To gain the best results when using the ice cream maker, the paddle will come into contact with the inside of the inner bowl when the paddle moves.
- The Ice cream produced should be soft in texture. This can be transferred to a separate container for storage in the freezer or If you wish to firm the ice cream before eating it.
- Do not use metal utensils to remove the mix from the bowl.
- Do not remove the inner bowl from the freezer until it is ready to make ice cream.

Hints

- Keep the bowl in the freezer so that it is ready for use. Place it in a plastic bag before freezing. Ensure it is in an upright position.
- Always make sure the bowl is thoroughly dry before placing it in the freezer.
- Do not puncture or overheat the inner bowl.
- Make sure the bowl is stored at -18°C or below for 8 hours.
- For best results always refrigerate the ingredients before making ice cream.
- The addition of alcohol to recipes inhibits the freezing process.

Cleaning

- Always switch off, unplug and dismantle the appliance before cleaning it.
- Never put the power unit in water or let the cord or plug become wet.
- Do not wash parts of the appliance in the dishwasher.
- Do not clean the appliance with scouring powders, steel wool pads or other abrasive materials.

Inner Bowl

- Allow the inner bowl to reach room temperature before attempting to clean it.
- Take out the inner bowl and wash the inside of the bowl, then dry it thoroughly. Do not immerse the appliance in water.

Outer bowl

- Wash and then dry thoroughly.

Paddle

- Remove the paddle from the power unit.
- Wash and then dry thoroughly.

Power unit

- Wipe with a damp cloth, then dry it.

Recipes

Vanilla Ice cream

| | |
|-----------------|--------------|
| full fat milk | 500ml/1 pt |
| single cream | 125ml/1/4 pt |
| vanilla essence | 5ml/1 tsp |
| caster sugar | 150g/6 oz |
| 4 | Egg yolks |

Instructions

1. Combine the cream, milk and vanilla essence in a pan and bring it to the point of boiling. Set it aside to cool slightly.
2. Meanwhile, in a large bowl, whisk the egg yolks and the sugar together until it is thick and pale in colour.
3. Stirring continuously, pour the milk/cream mix onto the whisked egg and sugar. Ensure that the sugar is completely dissolved.
4. Return the mix to the pan and over a very low heat; continue to stir it until the mix coats the back of the spoon.
5. Allow the mix to cool thoroughly.
6. Pour the mix into the Ice Cream Maker and mix it until it is firm (about 30 minutes).

Variations:

Chocolate- Omit the cream and replace it with 100g/ 4 oz of plain chocolate that has been melted in a basin over a pan of boiling water.

Nut- add 100g/4 oz of chopped nuts to the ice cream mix just before serving.

Strawberry Ice cream

| | |
|-------------------|---------------|
| Ripe strawberries | 400g/1 lb. |
| Double cream | 200ml/ 8fl oz |
| Caster sugar | 75g/3 oz |
| Juice of ½ lemon | |

Instructions:

1. Puree the strawberries.
2. Mix the sugar, cream and lemon juice into the puree.
3. Place the mix in a refrigerator to cool.

When the mix is cool, pour it into the Ice cream maker and mix it until it is firm.

Variations:

Strawberries can be substituted for any soft fruit. The sweetness of the mix will depend on the fruit used, so remember to test it for sweetness before freezing.

Please note: the length of time that the mix takes to freeze depends on:

- The quantity and composition of the mix.
- The addition of alcohol to the mix will inhibit freezing.
- The original temperature of the mix.
- The room temperature will also affect the mix

Banana ice cream

| | |
|-------------------|--------|
| Large ripe banana | 1 |
| Skimmed milk | 200 ml |
| Double cream | 100 ml |
| Caster sugar | 50g |

Instructions:

1. Mash the bananas until smooth.
2. Mix the milk, double cream and sugar.
3. Pour the mixture into the freezer bowl with the paddle running. Allow it to freeze until the desired consistency is achieved.

Raspberry frozen yoghurt

| | |
|-------------------|--------|
| Fresh raspberries | 200g |
| Caster sugar | 50g |
| Natural yoghurt | 200 ml |

Instructions:

1. Mash the raspberries or puree them.
2. For a smooth result remove the pips by sieving.
3. Add the sugar and natural yoghurt and mix together.
4. Pour the mixture into the freezer bowl with the paddle running. Allow it to freeze until the desired consistency is achieved.

Chocolate mint ice cream

| | |
|--------------------|-----------|
| Skimmed milk | 200 ml |
| Caster sugar | 50 g |
| Double cream | 200 ml |
| Peppermint extract | Few drops |
| Grated chocolate | 50 g |

Instructions:

1. Place the milk and sugar into a saucepan. Place over a low heat and stir until the sugar has dissolved, then leave it until it is cold.
2. Stir the cream and peppermint extract into cooled milk. Pour the mixture into a freezer bowl with the paddle running.
3. When the mixture starts to freeze add the grated chocolate down the chute. Allow it to freeze until the desired consistency is achieved.

Lemon Sorbet

| | |
|------------------|------------------------------------|
| Granulated sugar | 175g |
| Water | 175g |
| Orange juice | Juice from 1/2 medium sized orange |
| Lemon juice | 100 ml |
| Egg white | 1/2 medium size egg white |

Instructions

1. Place the sugar and water into a saucepan.
2. Stir over a low heat until the sugar has dissolved.
3. Bring the mixture to the boil and allow it to boil for 1 minute.
4. Remove it from the heat and allow it to cool.
5. Add the orange and lemon juice.
6. Whisk the egg white until almost stiff and then stir in the lemon mixture.
7. Pour the mixture into the freezer bowl with the paddle running. Allow it to freeze until the desired consistency is achieved.

Disposal of the appliance

Please note that this Andrew James product is marked with this symbol:

This means that this product must not be disposed of together with ordinary household waste, as electrical and electronic waste must be disposed of separately. In accordance with the WEEE directive, every member state must ensure correct collection, recovery, handling and recycling of electrical and electronic waste. Private households in the EU can take used equipment to special recycling stations free of charge. In certain member states used apparatus can be returned to the dealer where they were bought on the condition you buy new products. Contact your retailer, distributor or the municipal authorities for further information on what you should do with electrical and electronic waste.

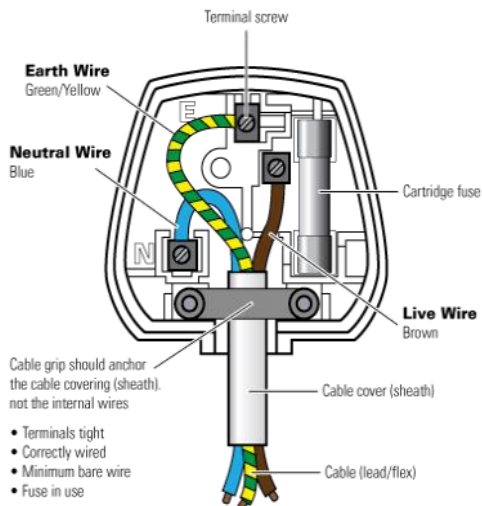


Electrical information

Please note:

It is extremely important that the wires or cores in the flex are connected to the correct terminals in the plug. If the colour of the mains lead of the appliance does not correspond with the coloured markings identifying the terminals in your plug proceed as follows:

- The **Live (Brown)** wire connects to the right- most live (L) terminal nearest to the fuse.
- The **Neutral (Blue)** wire connects to the left-most neutral (N) terminal.
- The **Earth (Green and Yellow)** wire connects to the central, top most earthed (E) terminal.



Warning:

If the appliance is double insulated indicated by the double insulated symbol:



it should not have an earth wire or earth connection.

Plug

The plug must be protected by the correct AMP fuse; this will be indicated on the case of the plug. Only BSI or ASTA approved fuses should be used. When changing the fuse always replace it with a fuse that is of the same identical rating as the original. If you are unsure about which plug or fuse to use, always refer to a qualified electrician. Please note after replacing the fuse, ensure that the cover is correctly fitted back onto the plug. Never attempt to run the appliance if the plug does not have a cover. If a moulded plug is fitted and has to be removed take great care in disposing of the plug and severed cable, it must be destroyed to prevent it from engaging into a socket. If the supply cord is damaged it must be replaced by a service agent or a similarly qualified person.

UK and EU Guarantee

Your new Andrew James product comes with a 24 month guarantee and a 2 year fixed warranty, effective from receipt confirmation. Your receipt or order number is required as proof of purchase date so it is imperative that you keep it safe. This guarantee only applies if the item has been used solely for the use intended, and all instructions have been followed accordingly. Please note this product is only for domestic not commercial use.

Abuse of your product will invalidate the guarantee. Returned goods can only be accepted if repackaged properly within the original colour product box, and presented with the original receipt of sale/order number. This does not affect your statutory rights.

Returned products must be cleaned and returned to us in as close to delivery condition as possible.

If your product develops a problem within the first 12 months of the fixed warranty, we will pay all shipping costs to have it returned to us. After 12 months the customer will be liable for the cost of returning the product to us. We will then pay to have the repaired/replaced item shipped back to the customer.

If you wish to return your item for a full refund, you have the right to do so within the first 7 days.

For our returns policy please go to www.andrewjamesworldwide.com

Customers are responsible for any taxes applied to our products when they are shipped outside of the EU.

All of our prices are inclusive of VAT.

Once a product has been returned to us, we will aim to repair or replace it within 30 days of receipt.

The guarantee does not cover any defect arising from improper use, damage, build-up of lime scale or repair attempts made by third-parties. Also, the guarantee does not cover normal wear and tear of individual parts.